



The University of
Montana

EXHIBIT 11
DATE 03/20/07
SB 328

Environmental Studies Program
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March 20, 2007

TO: House Agriculture Committee

FROM: Dr. Neva Hassanein, Associate Professor
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RE: Informational testimony on SB 328

Thank you for the opportunity to submit informational testimony on SB 328, which would make it easier for Montana's public institutions to support our state's farmers and ranchers. I regret that I am not able to attend the hearing in person.

As you may know, the University of Montana's Dining Services created the Farm-to-College Program in 2003. Through Farm-to-College, the UM strives to purchase local and regional foods to serve in its dining halls and catering services. Some of my students and I have been involved in the initiative since the beginning. Most recently, during the spring of 2006, a group of ten graduate students and I conducted a comprehensive study looking at the impact of the program on Montana. I am attaching a summary of the major findings of our research.

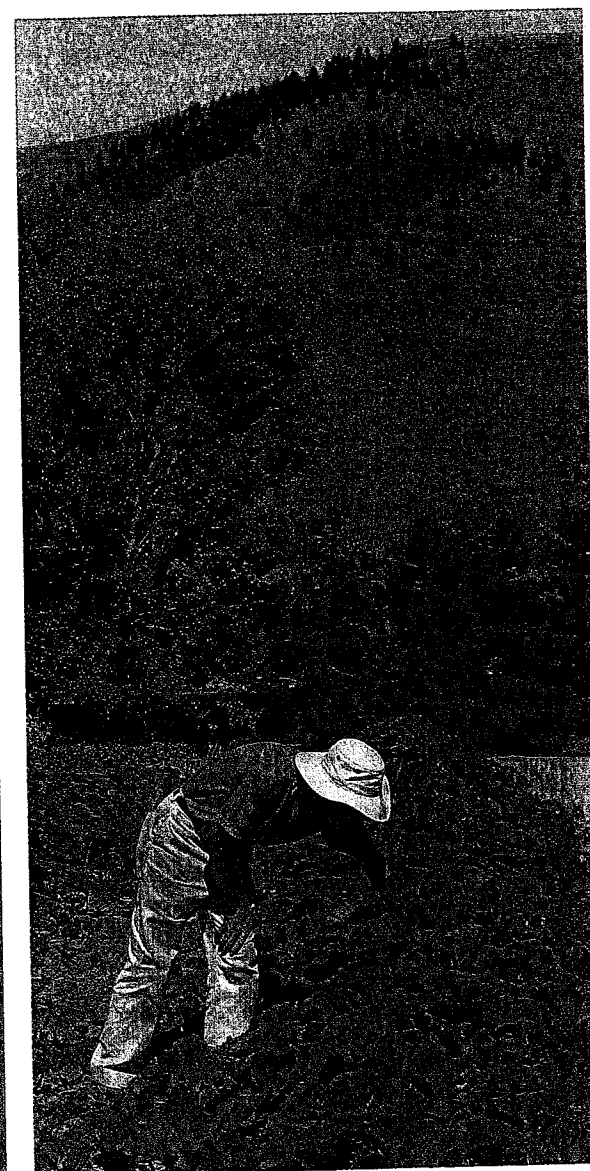
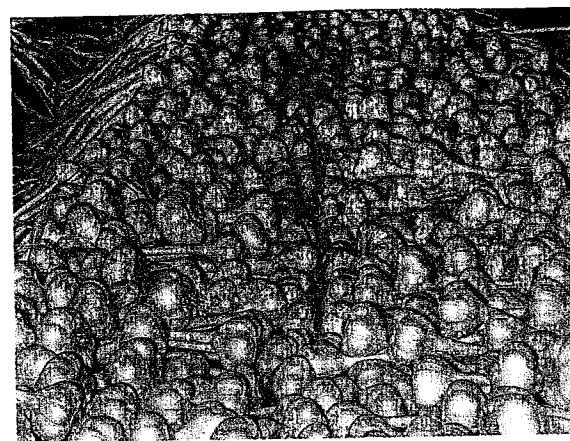
As you will see, there is very strong support for this program from the Dining Services staff, the Montana vendors who sell their food products to the University, and the students. Students and staff greatly appreciate the opportunity to support Montana's farmers and ranchers and to keep money circulating in the state. Indeed, the program has poured about \$1 million into the state's economy since its inception.

Our research revealed, however, that the program is about much more than dollars: it serves to forge new connections, knowledge, and understanding. Students, faculty, and staff have learned a great deal about the quality of Montana's food products and the constraints our producers operate under. Many vendors who participate in Farm-to-College report learning more about what it takes to sell into a major institution and how best to meet those needs. In addition, the research documents the considerable energy savings and pollution reduction that occurs when we purchase food from sources that are closer to the point of consumption.

SB 328 would simply remove barriers for those public institutions that want to buy Montana grown or processed foods. It's a simple – but significant – step that will yield not only economic, but also social and environmental benefits for Montanans.

I hope that you find the research findings useful and of interest. Please feel free to contact me if there are questions or if I can be of assistance in any way. Thank you for your consideration of this legislation.

FARM	PRODUCE	CITY/TOWN
Amaltheia Dairy LLC	goat cheeses	Belgrade
Bakery and Restaurant Foods	pasta	Missoula
Bausch Potato	potato, sausage	Whitehall
Beaverhead Honey	honey	Dillon
Big Sky Brewery	beer	Missoula
Big Sky Tea	tea	Thompson Falls
Big Timber Meats	beef, buffalo	Big Timber
Brentari Foods	salsa	Missoula
Caroline Ranch	beef, buffalo	Boulder
Cherry Apple Farm	apple cider	Hamilton
Chocolate Necessities	candies, caramels	Missoula
Churn Creek Ltd	granola	Sidney
Clark Fork Organics	produce	Missoula
Cream of the West	cereals, pancake mix	Harlowton
Edible Flowers	flowers	Missoula
ET Poultry/ET Farms	draper & ranger chicken	Belt
Farm to Market Pork	pork, ham, whole hog	Kalispell
Flathead Native AG Co-op	produce	Ronan
Garden City Fungi Mushrooms	mushrooms	Huson
Grandma Hoots	jalapeno jelly, chipotle	Florence
Great Grains Milling Company	grains	Scobey
Helen's Candies	candy bars, jam	Libby
Hi Country Snack Foods, Inc.	jerky	Lincoln
Home Acres Orchard	apples	Stevensville
Homestead Organics Farm, Inc.	produce	Hamilton
Huckleberry People	huckleberry products	Missoula
Hutterite Chicken	poultry	Chateau
John Knight/Mojo Foods	spices	Belt
K & S Greenhouses	tomatoes	Corvallis
Kettlehouse Brewing Co.	root beer, beer	Missoula
Knapp Foods Inc.	salsa	Helena
Lavender Lori	dried lavender	Missoula
Larry Evans	mushrooms	Missoula
Lifeline Farms	cheeses	Victor
Loring Foods	Mexican-style wontons	Loring
MeadowGold	dairy	Missoula
Mission Mountain Co-op	produce	Ronan
Montana Buffalo Outfit	beef, buffalo	Butte
Montana Milling, Inc.	grains	Great Falls
Montana Natural Beef	beef, buffalo	Ronan
Montana Range Meat Company	beef, buffalo	Billings
Montola Growers	oil	Culbertson
Natural Tomatoes	tomatoes	Chester
Ocean Beauty	seafood	Helena
Planetary Designs	chai, tea	Missoula
Ranchland Packing Co.	beef	Butte
Rocky MT Gourmet (Imperial)	beef	Missoula
Senorita's Specialty Foods	salsa	Manhattan
Service Specialty Distributors	tortillas	Lolo
Smoot Honey	honey	Power
Stampede Packing	sausage, andouille, links	Kalispell
Sweet Palace	candy	Philipsburg
Terrapin Farms	produce	Whitefish
The King's Cupboard	candies, caramels	Red Lodge
The Orchard at Flathead	cherry products	Bigfork
Tipu's Tiger	chai	Missoula
Totally Organic	tofu	St. Ignatius
Viki's Montana Classics	potato chips	Bigfork
VW Ice	ice	Missoula
Wee Sprouts	sprouts	East Missoula
Western Montana Growers Co-op	produce, buffalo, eggs	Arlee
Wheat Montana	grains, breads	Three Forks
White's Wholesale Meats	beef, buffalo	Ronan
Whiting Enterprises	chips, tortillas	Corvallis



Doug Baty, who sells produce through WMGC, checks squash plants at Wild Plum Farm near Dixon. The farm has been in his family since 1910.